Electrolux Blast Freezers

Blast Chiller/ Freezer - 56 kg 10 GN2/1

Chilling means bringing the temperature of cooked food from +90ºC to +3°C in a short time lap which does not allow bacterial growth .Electrolux Blast Chillers/Freezers reduce temperature from +90ºC to +3°C at food core in less than 90 minutes and down to -18ºC in less than four hours: the model detailed on this sheet performs this cycle up to a 56 kg full load. After the Blast Chilling/freezing process a holding cycle starts automatically to maintain food at -18 °C. Blast chilled food has a solid 5 days shelf life without loss of flavour, nutritional values and weight. The opportunity to prepare in a single shot the food to be used in different times during the week enables a better work scheduling and therefore a sensible reduction in labour costs. The range of Electrolux Blast Chillers/freezers consists of models with built in refrigerating unit that offer an excellent all-round performance.



726046

OPERATING MODES

- Soft Chilling (Air temperature –2°C).
- Hard Chilling (Air temperature –20°C).
- All the probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation) to make planning the activities easier.
- Holding at +3°C (automatically activated at the end of each cycle).
- Turbo cooling: the chiller works continuously at the desired temperature. Ideal for continuous production.
- Automatic recognition of the insertion of the food probe (cycles piloted either by food probe temperature or by time).
- The control unit provides several operating settings: time/core temperature according to NF and UK regulations, time/air temperature/probe personalised according to national regulations, sterilizing cycle: UV lamps built-in (on request), 3 single sensor or 3-sensor temperature probes (as accessory), ideal for meats, automatic defrosting and manual defrosting. All parameters are programmable.
- Single sensor core probe as standard.
- The control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- Two customizable cycles (P1 & P2) for each operating mode, allowing to set the time and air temperature. These programs can be converted into ice-cream specialized cycles (shape maintainance and holding).
- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- An audible alarm starts when the cycle ends or terminates abnormally.

PERFORMANCE

- Chilling times can vary according to food quantity, density, moisture contents and type of containers.

CSQ IQNet CSQ eco ISO 14001 CE Electrolux

CONSTRUCTION

- Internal and external finishing in 304 AISI stainless steel and backpanel in galvanized steel.
- High density polyurethane insulation, 60 mm tickness, HCFC free.
- Environmentally friendly: R404a as refrigerant fluid.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Inner cell with fully rounded corners.
- Door equipped with removable magnetic gasket with hygienic design.
- Motors and fan waterproof protected IP20.
- Evaporator with antirust protection.
- Ventilator (fan) swinging hinged panel for access to the evaporator for cleaning.
- Automatic heated door frame.
- Thermostatic expansion valve to optimize the cooling unit efficiency.
- Adjustable feet 150 mm high.
- Stand alone printer as accessory.
- PC connection on request, gate RS 485.

INSTALLATION

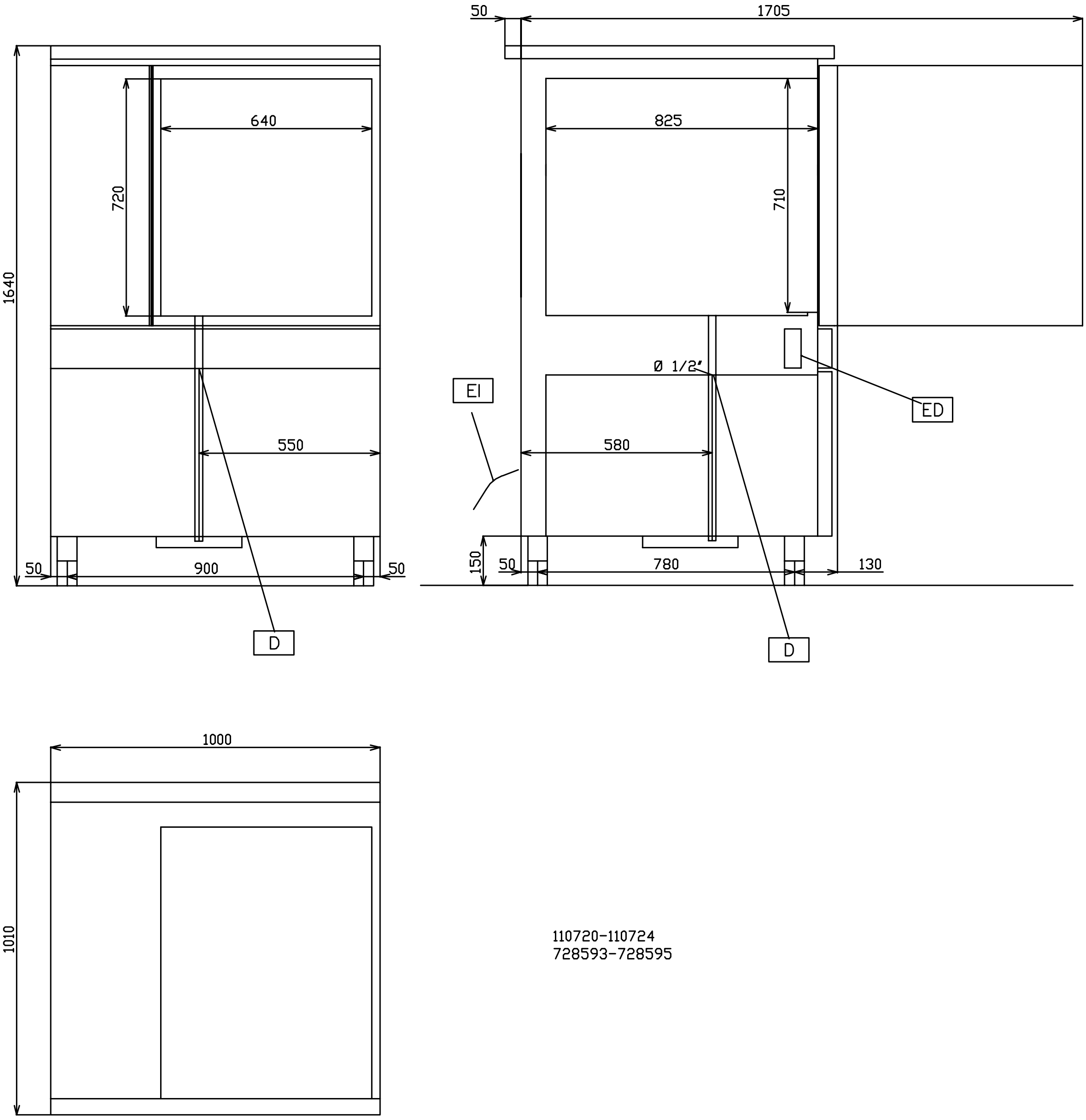
- No water connections required.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.

	RBC102 726046
TEHNILISED ANDMED	
Energia	Elekter
Jõudlus tsüklis - kg/NF. regulatsiooni alusel	43.2, 43.2
Tootlikkus tsüklis - kg.	
UK standrad	64, 56
Brutomaht (D.I.N. 8952) - l.	560
Jahutusseade	Sisseehitatud
Välismõõtmed -mm/laius	1000
Välismõõtmed -mm	
sügavus/avatud ustega	1010, 1755
Välismõõtmed -mm/kõrgus	1640
Ukse hinged	Parem pool
Kandikute tüüp	GN 2/1; 600x800
Maks. mahutavus nõu kõrgus 65 mm	6
Kompressori võimsus - hp	3
Sulatuskordi 24h jooksul	3/30'
Jahutusaine tüüp	R404a
Jahutusaine kogus - g	3170
Jahutusaine võimsus - W	2540
Aurustustemperatuur - °C	-30
Võimsus - kW	
paigaldatuna-elekter	2.88
Netokaal - kg	235
Pinge	400 V, 3N, 50
STANDARD LISAVARUSTUS	
JAHUTI JA K/KÜLMIKU 1 SENSORSOND	1
LISAVARUSTUS	
NOT TRANSLATED	880075
10X2/1 AHJUDE 80MMSIINI VAHEGA HOIDIKUD	922117
10X2/1GN RULLRIIULI PÖÖRAMISKOMPLEKT	922202
60MM SIINIDE VAHEGA RIPUTID 10X2/1 GAHI	922123
EKIS HACCP KOMPLEKT	922166
GN 2/1 GRILLI RIIULITUGI	881030
HACCP BAASVERSIOONI PRINTER	881532
JAHUTI JA K/KÜLMIKU 1 SENSORSOND	880089
JAHUTI JA K/KÜLMIKU 2 SENSORSONDI	880096
JAHUTI JA K/KÜLMIKU 3 SENSORSONDI	880088
KIIRJAHUTI 4 RATAST	881097
KOLME SONDI KOMPL.KIIRJAH.KIIRKÜLMIKULE	880269
LW+CW KIIRJAH.KIIRKÜLMIKU HACCP LIIDES	880183
PLASTKATTEGA REST 600X400MM	880864

HDBA040

2010-05-10

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PAIGALDUSJOONIS	**RBC102** **726046**
D - Kanalisatsioon	1/2"
EI - Elektriühendus	400 V, 3N, 50